



Japanese rice with chestnut

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup of Japanese rice
- 1 cup of chestnut, peeled
- 1 teaspoon of lemon peel, grated
- pinch of salt
- 1 teaspoon of light soy sauce
- 1 tablespoon of red sake

Instructions

1. Peel chestnuts and soak them in water for 30min.
2. Soak 1 cup of rice for 30 minutes, drain before cooking.
3. Halve chestnuts.
4. Place rice in a pot, add chestnuts and 1 cup of water. Once water starts to boil, reduce heat and simmer slowly. Add soy sauce and red sake.
5. Serve sprinkled with lemon peel.